BÅTSKÄR

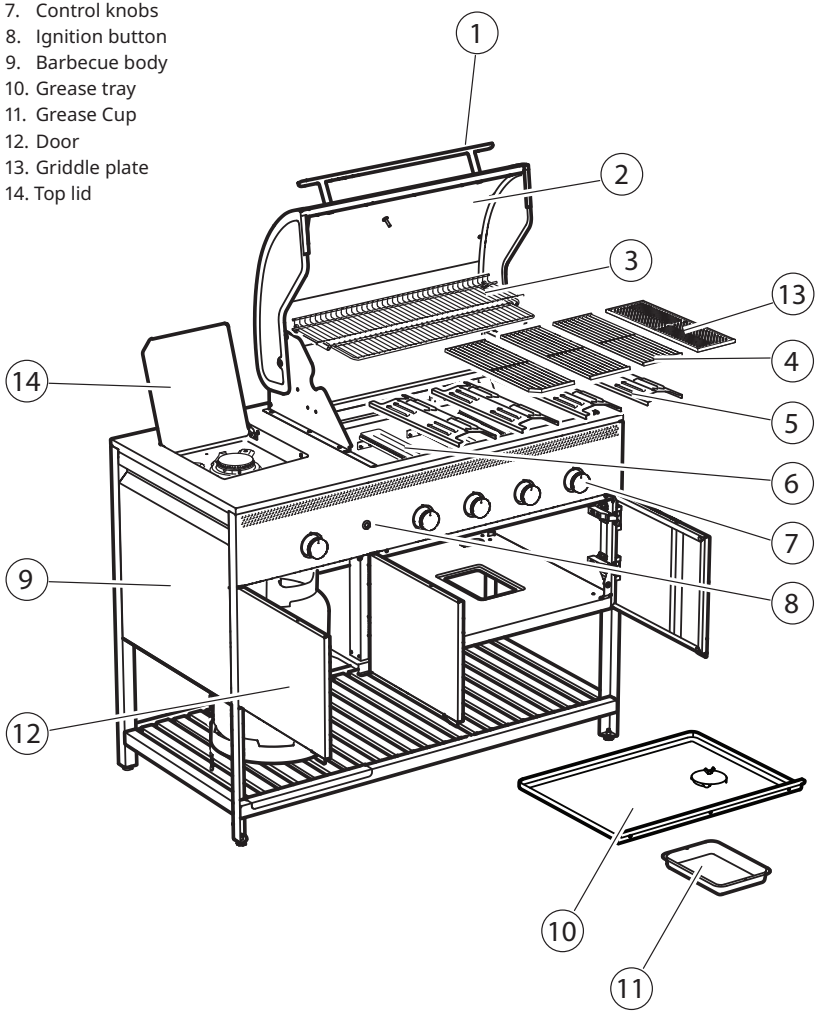
Design and Quality
IKEA of Sweden

BÅTSKÄR gas barbecue with side burner

LIST OF FEATURES

The numbering of the product features shown refers to the illustration of the barbecue on the graphic page.

1. Handle
2. Hood
3. Warming rack
4. Cooking grill
5. Vaporizer bars
6. Burners
7. Control knobs
8. Ignition button
9. Barbecue body
10. Grease tray
11. Grease Cup
12. Door
13. Griddle plate
14. Top lid



English

WARNING

- ⚠ Use outdoors only.
- ⚠ Read the instructions before using the appliance. Failure to follow these instructions and safety warnings may result in serious bodily injury or death, and/or property loss.
- ⚠ Warning: accessible parts may be very hot. Keep young children away.
- ⚠ Do not move the appliance during use.
- ⚠ Turn off the gas supply at the gas cylinder after use.
- ⚠ Do not modify the appliance.
- ⚠ Any modification of the barbecue, misuse, or failure to follow the instructions may be dangerous and cause harm to you or others.
- ⚠ Leak test the barbecue before first use, annually, when dismantled, when parts are replaced, or if the gas cylinder is removed or replaced.
- ⚠ Retain these instructions for future reference.
- ⚠ DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION.

DANGER

If you smell gas:

1. Shut off gas to the barbecue
2. Extinguish any open flame
3. Open lid
4. If the odour continues, keep away from the barbecue and immediately call your gas supplier or the fire department

WARNING

- ⚠ Do not store or use petrol or other flammable liquids or vapours in the vicinity of this or any other appliance
- ⚠ A LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.
DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.
DO NOT MODIFY THIS APPLIANCE.

SAFETY SYMBOLS

The safety symbols and their meanings are explained below. Read and follow the instructions in this manual carefully.

⚠ DANGER ⚠

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

⚠ WARNING ⚠

WARNING: Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

⚠ CAUTION ⚠

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

WARNING

⚠ Failure to read and follow these instructions could result in serious injury or damage to property.

⚠ Installation must conform to local codes.

⚠ This product is for OUTDOOR USE ONLY. NEVER use in an enclosed space such as a carport, garage, veranda, covered patio, or under an overhead structure of any kind.

Any enclosure in which the appliance is used shall comply with one of the following.

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
- Within a partial enclosure that includes an overhead cover and no more than two walls.
- Within a partial enclosure that includes an overhead cover and more than two walls the following shall apply
  - At least 25% of the total wall area is completely open and
  - At least 30% of the remaining wall area is open and unrestricted.
  - In the case of balconies at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted. Please see Fig F1-F5 at the back of this manual for examples.

⚠ Important – LEAK TEST THE BARBECUE WHEN FULLY ASSEMBLED BEFORE FIRST USE.

⚠ IN ADDITION always leak test the barbecue annually, when dismantled, when parts are replaced, or if the gas cylinder is removed or replaced. FAILURE TO DO THIS COULD CAUSE SERIOUS INJURY, OR DAMAGE TO THE BARBECUE.

⚠ Always keep the cylinder vertical.

Important – Ensure the barbecue is positioned on flat, level ground to aid with fat/grease run off.

⚠ BÅTSKÄR gas barbecue with side burner is designed for use with liquid propane (LP) gas. Do not use with natural (piped in city) gas. The valves, orifices, hose and regulator are for LP gas only.

⚠ This barbecue has been supplied with a propane regulator (only use with propane gas).

Should you need to change the gas cylinder, make sure the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) nearby before proceeding.

⚠ Never use indoors, in an enclosed area or below ground level.

⚠ This barbecue shall only be used above ground in an open-air situation with natural ventilation, without enclosed areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

⚠ Do not install in, or connect to the consumer piping or gas supply system of a boat or caravan.

⚠ Keep the fuel supply hose away from any heated surface.

⚠ This barbecue should not be used under overhead combustible construction.

⚠ Never use an adjustable regulator with this barbecue.

⚠ This barbecue will become very hot when in use - take care when touching.

⚠ Keep children and pets at a safe distance from this barbecue when in use.

⚠ Do not attempt to move this barbecue when in use.

⚠ Always turn off gas supply at the gas cylinder when not in use.

⚠ DO NOT MODIFY THIS APPLIANCE.

⚠ Do not leave this barbecue unattended when in use.

⚠ Any parts sealed by the manufacturer or his agent must not be altered by the user.

⚠ When igniting, always have the lid open.

⚠ Only use the barbecue on a flat, level non-flammable surface or ground.

⚠ When positioning, ensure the barbecue is a minimum of 1 metre from flammable items or structure.

⚠ This barbecue is not intended for use with charcoal or other similar fuel.

⚠ Do not use petrol, white spirit, lighter fluid, alcohol or other similar chemicals to ignite a barbecue.

⚠ When storing the barbecue or gas cylinder, ensure they are away from flammable materials or liquids.

⚠ The gas cylinder must not be stored next to this or any other appliance.

⚠ Always follow care and maintenance instructions – regularly maintain your barbecue.

⚠ Do not allow grease, fat or food residue to build up in or on the barbecue – RISK OF FIRE.

⚠ Always replace worn parts – do not use the barbecue if a leak, wear or damage is found.

⚠ Never overload the grill with food – evenly space over the cooking grill surface, ensuring sufficient air circulation to the burners.

⚠ Do not store or cover the barbecue until fully cooled.

⚠ This product is not suitable for lava rocks.

⚠ Do not obstruct the flow of combustion and ventilation air.

⚠ Keep the ventilation opening of the cylinder enclosure free and clear from debris.

⚠ Keep the area around your gas barbecue clear of any combustible materials, petrol or other flammable liquids and vapours.

⚠ Pressure regulator and hose assembly supplied with this barbecue must be used, propane regulator compliant with AS4621 and LPG hose compliant with AS/NZS 1869, max 1.5 m long.

⚠ Replacement pressure regulators and hose assemblies must be the same as those supplied originally with the barbecue. Never use an adjustable regulator with this barbecue.

⚠ Only compatible BÅTSKÄR items should be assembled to the BÅTSKÄR BBQ

⚠ DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.

⚠ Do not hang any combustible materials from the hand rails of this barbecue.

⚠ Accessible parts may be very hot. Keep young children away.

⚠ Always wear protective gloves or a barbecue mitt when handling hot components or items such as pots.

⚠ A cooking vessel with a diameter of no less than 10cm (3.9") and no greater than 26cm (10") should only be used.

⚠ Before each use inspect the gas hose to ensure it is free of any twisting or tension.

Note: The flexible LPG hose must be replaced prior to the expiry date as specified by the hose manufacturer.

LEAK TESTS

IMPORTANT – PERFORM LEAK TESTS BEFORE USE

Always leak test the unit – annually, when dismantled, when parts are replaced, or if the gas cylinder is removed or replaced.

- Never use an open flame to check for leaks at anytime. DO NOT IGNITE THE BARBECUE DURING LEAK TESTING.
- To be performed in a well-ventilated area.
- Be sure all control knobs are in the 'OFF' position.
- Check for leaks by brushing a solution of 1/2 water and 1/2 soap over all the gas system joints, including all valve connections, hose connections and regulator connections.
- Ensure the soap solution has been applied to all connections – connect the regulator to the gas cylinder, open the gas control valve on the regulator allowing gas to flow.
- OBSERVE – if bubbles form over any part of the joints there is a leak.
- Turn off the gas and tighten all joints
- Repeat test. If bubbles form again, do not use the barbecue. Please contact your local dealer for assistance.

GAS AND REGULATOR INSTRUCTIONS

- This barbecue should only be used with Universal LPG.
- Universal LPG cylinders will supply gas all year round, even on cold winter days.
- The cylinder should be positioned underneath the main barbecue body and stored upright.
- Gas cylinders should never be stored or laid on their side.
- Check the gas cylinder to ensure the cylinder test date is not expired at the time of use.

User instructions

Before assembling your barbecue, remove all protective packaging from each part. The gas cylinder must have a connection compatible with the regulator supplied with the barbecue and have a minimum capacity of 4kg / 9lbs.

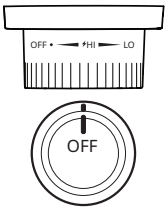
Do not store a spare LP gas cylinder under or near this appliance.

Never fill the cylinder beyond 80% full. Failure to follow these instructions exactly may result in fire causing serious injury or death.

Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of gas.

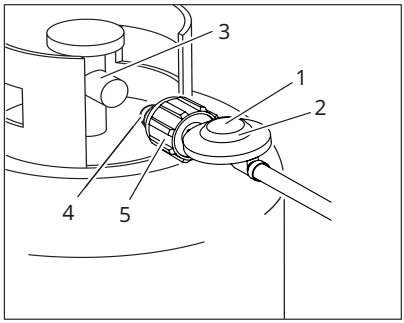
Connecting to the Cylinder

- Confirm all barbecue control knobs are in the 'OFF' position.



- Connect the regulator to the gas cylinder according to the instructions below and theinstructions from the gas cylinder supplier.

Pressure Regulator Kit with Hose Intended for
LP Gas - Type 698



Technical specifications:
Inlet pressure: 30-1600 kPa
Outlet pressure: 2.75 kPa
Guaranteed flow capacity: 2 kg/h
Inlet: Type 27
Outlet fitting : 5/8" 18 UNF
Regulator classification: Type "A"

1. Use and typical installation

- This gas pressure regulator kit with hose is designed for use with devices with an operating pressure of 2,8 KPa and a required flow rate no greater than (2 kg/h). Both values are clearly labelled on the regulator itself (1).
- Intended use for this gas pressure regulator kit with hose, is for auxiliary heating systems, LP gas heaters, and gas grills.
- This device can be used outdoors, but the pressure regulator must then be covered and protected from moisture so that the outlet (2) is kept dry and protected. When used outdoors, the pressure regulator cover must be face-down.
- To ensure optimum performance, the regulator outlet should not be blocked or obstructed in any way.
- Never remove the gas cylinder during use.

2. Mounting pressure regulator kit with hose

A) On the gas cylinder

- Make sure all device valves are closed.
- Check that the valve on the gas bottle is closed and remove the protective valve cover (3).
- AVOID FLAME OR SPARKS!
- Check that there is a seal-ring (4) attached to the pressure regulator inlet.
- Tighten the nut (5) on the pressure regulator in the direction indicated by arrow on the nut itself.
- Open the bottle valve and use soap solution to check all couplings for gas leakage.
- Please inspect the gas cylinder to check test date status of the cylinder.

B) Use

- Open the bottle valve.
- Start the device according to the manufacturer's instructions.

3. Maintenance

- If the device is unused for an extended period of time, i.e. in winter, the pressure regulator should be removed from the gas bottle. Always protect the pressure regulator from dirt and mud.
- Regularly check pressure regulator gaskets.
- To ensure safe functioning the pressure regulator should be replaced after 10 years of normal usage.
- Always check for leakage before the equipment is put back into use.
- The pressure regulator does not require additional special maintenance, but always check that the outlet (2) is not blocked. Use a needle to clear the passage if necessary.
- The kit is designed for a working temperature between -20°C to +50°C.

BEFORE USING THIS APPLIANCE

1. Please read all of these instructions and appliance owners manual prior to installation and use.
2. FOR OUTDOOR USE ONLY!

- Appliance and tank must be in open, well ventilated outdoor area prior to connection and use.
- Make sure tank valve is fully closed and not leaking prior to moving or connecting.
- NEVER USE IN A GARAGE OR UNDER OVERHANGS!
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.

3. Be sure tank valve and regulator are proper mating types, with correct threads or fittings, see manual.
4. Inspect tank valve, regulator, hose and fittings to be sure they are clean, free of dirt, debris, not plugged and not damaged. If damaged replace before use. See local LP dealer for repairs.
5. Prior to connection, turn all control valves to the OFF position.
6. Connect regulator to tank valve according to appliance owners manual. Handle cylinder with care - the contents are under high pressure.
7. If good connection has been made, slowly open tank valve to full open. Use a soapy water solution to check all gas connections for leaks before lighting appliance.

NEVER TEST WITH OPEN FLAME!

IF YOU SMELL GAS OR A LEAK IS FOUND:

- SHUT OFF GAS AT THE TANK VALVE IMMEDIATELY.
- EXTINGUISH ANY OPEN FLAME, OR OTHER POTENTIAL IGNITION SOURCE.
- DO NOT USE APPLIANCE UNTIL REPAIRS ARE MADE BY QUALIFIED LP GAS DEALER.
- DO NOT ATTEMPT TO MAKE REPAIRS YOURSELF!
- DO NOT USE ANY APPLIANCE, OR PARTS, EXPOSED TO OR DAMAGED BY FIRE!

8. If not leaking, carefully light appliance and use according to the instructions in this manual. This appliance regulator and tank valve connection may contain two or more important safety features such as Excess Flow Control and High Temperature Activated Shutoff.

FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN AN EXPLOSION OR FIRE THAT MAY CAUSE PROPERTY DAMAGE, SERIOUS INJURY OR DEATH!

NEVER LEAVE THIS APPLIANCE UNATTENDED WHILE IN USE! NOT TO BE USED BY CHILDREN!

LIST OF FEATURES

The numbering of the product features shown refers to the illustration of the barbecue on the graphic page.

1. Handle
2. Hood
3. Warming rack
4. Cooking grill
5. Vaporizer bars
6. Burners
7. Control knobs
8. Ignition button
9. Barbecue body
10. Grease tray
11. Grease Cup
12. Door
13. Griddle plate
14. Top lid

USER INSTRUCTIONS

Before proceeding, make certain that you understand the WARNING statements in this manual.

- Preparation before cooking – To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session.
- **Note:** When cooking with your barbecue for the first time, the paint on the outside of the barbecue may change colour slightly as a result of high temperatures. This is normal and should be expected.

Lighting the barbecue

- Open the barbecue hood (2)/top lid (14).
- Ensure all knobs are in the 'OFF' position (7).

- Unscrew ignition button (8) and insert AA battery, positive end facing outwards. Screw ignition button (8) back into place. Open the barbecue hood (2)/top lid (14) and turn on gas supply at gas cylinder.

- Turn burner control knob (7) to position ϟ.
- Press and hold ignition button (8) to ignite the burner flames. If ignition does not occur in 5 seconds, turn burner control knob (7) to OFF •, wait 5 minutes, and repeat the lighting procedure.
- In windy conditions, shield from wind to ensure easy lighting.
- Once ignition has occurred, turn control knob (7) to lower or raise heat as required.
- After ignition, the burners should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. IMPORTANT - The hood should be open during preheating.
- After completion of preheating, turn burners to low position and cook with the hood in the down position for best cooking results.

Manual lighting instructions

- Remove the cooking grill (4), griddle plate (13) and vapour bar (5) from barbecue.
- Place a lit match beside the burner (6) (at the same location as the sparker shield).
- Push and turn the right most control knob (7) anti-clockwise to the high position.
- After successful lighting, light each burner from left to right as desired.
- If burner fails to ignite after repeated attempts, contact your local IKEA store.

Grill Cooking

The vapour bar evenly distributes the burner flame across the cooking grill area. The natural food juices produced during cooking fall onto the hot vapour bar below and vaporise. Even cooking of food will be achieved by using the barbecue with the hood down. This should only be done with the burner on low.

Flare-Up Control

IMPORTANT – FLARE UPS CAN OCCUR FROM RESIDUE FAT AND JUICES DRIPPING ONTO THE BURNERS AND HOT VAPOUR BAR. To reduce this, regularly clean the burners and vapour bar. To control flare-up, it is advisable to trim away excess fat from meat and poultry before grilling. The burners should always be placed on the low setting during cooking. Always protect your hands when handling anything near cooking surface of the barbecue.

Covered Cooking

Keep the hood closed when you grill to ensure the heat circulates evenly. With the hood closed, the gas barbeque cooks much like a convection oven. The thermometer in the hood shows what the cooking temperature is inside the barbecue so you don't have to lift the hood. Avoid lifting the hood to look inside during the cooking process – heat will be lost.

End of Cooking Session

After each cooking session, turn the barbecue burners to the 'HIGH' position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier.

At the end of every cooking session ensure grease cup is cleaned thoroughly.

Turning Off Your Barbecue

Push the control knob (7) in and turn to the 'OFF' position.

Turn the gas off and disconnect at the cylinder when not in use.

The regulator must be disconnected when the barbecue is not in use. Wait until the barbecue is sufficiently cool before closing the hood.

FOOD SAFETY

Please read and follow this advice when cooking on your barbecue:

- Always wash your hands before and after handling uncooked meat and before eating.
- Always keep raw meat away from cooked meat and other foods.
- Before cooking, ensure barbecue grill surfaces and tools are clean and free of old food residue.
- Do not use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.

⚠ CAUTION – eating raw or undercooked meat can cause food poisoning (e.g bacteria strains such as E.coli)

- To reduce the risk of undercooked meat, cut pen to ensure it is cooked all the way through internally.

⚠ CAUTION – if meat has been cooked sufficiently

the meat juices should be clear in colour and there should be no traces of pink/red juice or meat colouring.

- After cooking on your barbecue always clean the grill cooking surfaces and utensils.

CARE AND MAINTENANCE

- Regularly clean your barbecue between uses and especially after extended periods of storage.
- Ensure the barbecue and its components are sufficiently cool before cleaning.
- Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.
- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.
- In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit is covered when left outside for any length of time, especially during the winter months.
- IMPORTANT – We recommend that servicing of this barbecue should be performed either after every 100 hours of use or annually, whichever is achieved soonest.
- Change the flexible tube when the national conditions require it.
- Servicing shall be carried out only by authorized personnel.
- This appliance shall not be modified.

Caution

⚠ If you smell gas – turn off the barbecue, extinguish all flames, open the barbecue hood.

⚠ If the odour continues, immediately contact your gas supplier. In the event of an uncontrollable fire, immediately disconnect the gas cylinder moving it away from fire and contact the fire services. DO NOT PUT YOURSELF AT RISK!

⚠ Ensure aerosols are not used near this barbecue when in use.

⚠ Ensure all packaging and plastic bags are disposed of safely.

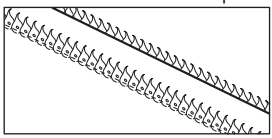
Cooking Grill (4)

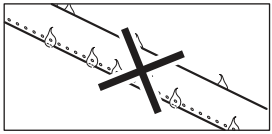
- Clean with hot soapy water.
- To remove any food residue, use a mild cream cleaner on a non-abrasive pad.
- Rinse well and dry thoroughly.

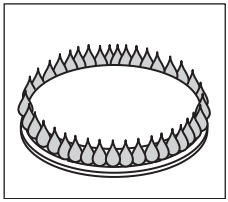
Burner (6) Maintenance

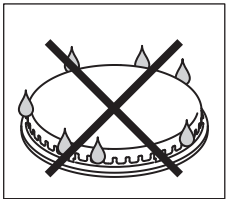
- In normal usage, burning off the residue after cooking will keep the burners clean.
- The burners should be cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the venturi tubes of the burners fitted over the valve outlets. A blocked burner can lead to a fire beneath the grill.
- Visually inspect the operation of the burners.

See figure below showing correct burning. There should be flame from all portholes.









Vapour Bar (5)

- Clean the vapour bar with soap and warm water using a low abrasive cleaning cloth or sponge!

Grease cup (11)

- IMPORTANT – Check and clean the grease tray regularly before every use and replace if necessary. Do not allow the fat residue to build up in the tray.
- NEVER use without grease cup in position.

Barbecue Body (9)

- Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper.
- It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only.
- Remove cooking surfaces and burners before full cleaning.
- Do not immerse the gas controls or manifold in water.
- Check burner operation after carefully refitting into body.

Fixings

- All screws and bolts, etc. should be checked and tightened on a regular basis.

STORAGE

Do not leave your barbecue uncovered when not in use. Store your barbecue in a cool dry place like a shed or garage when not in use to protect against the effects of extreme weather conditions, particularly if you live near coastal areas.

Prolonged exposure to sunlight, standing water, sea air/saltwater can all cause damage to your appliance. (A cover may not be sufficient to protect your appliance in some of these situations).

- Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in burner holes.
- If the barbecue is to be stored indoors, the gas cylinder must be disconnected and left outside.
- The gas cylinder should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the cylinder.
- Always inspect the hose for cuts, cracks or excessive wear before use.
- If the hose is damaged or there is excessive abrasion or wear or the hose is cut, it must be replaced with a hose suitable for use with LPG and meet the national standards for the country of use and must be as specified by the manufacturer. The length of the hose shall not exceed 1.5m.

TECHNICAL INFORMATION

This barbecue is designed for outdoor use and is supplied with a Universal LPG regulator. Please read all accompanying documentation carefully.

Australia (AU)

Gas Consumption: Main burners 12.5 x 4 = 50MJ/h + 10.5MJ/h Side Burner = 60.5MJ/h Total
Main Burners Injector Size: 1.0 mm
Side Burner Injector Size: 0.9mm
Certification No: GMK10676
Countries Intended: AU

DO NOT REMOVE
AUSTRALIA AND NEW ZEALAND
GAS SAFETY CERTIFICATION

IAPMO–R&T
OCEANA
TM
GasMark
GMK 10676
AS/NZS 5263. 1. 7

Changing The Gas Cylinder

Check that the burners are extinguished before disconnecting the gas cylinder.

Check the seals before connecting a new gas cylinder to the appliance.

Change the gas cylinder outside and away from people.

HOW TO REACH US IF YOU NEED OUR SERVICE

Contact your local IKEA store. You will find the address and phone number in the IKEA catalogue or at www.IKEA.com.

To ensure that we provide you with the best assistance, please read carefully the Assembly Instructions and/or the User Instruction section of this manual before contacting us.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner will not light using the ignition system	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replace
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode wire is loose	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
Low flame or flashback (fire in burner tube - a hissing or roaring noise may be heard)	LP gas cylinder too small	Use larger cylinder
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas	Clean jets and gas hose
	Windy conditions	Use BBQ in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve

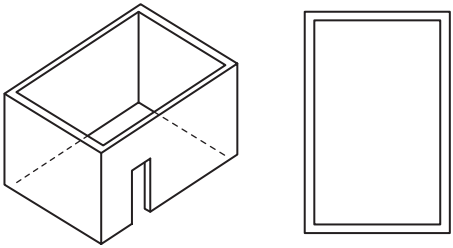


FIGURE F1 OUTDOOR AREA - EXAMPLE 1

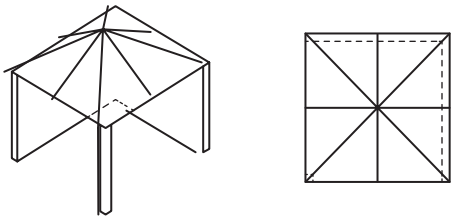


FIGURE F2 OUTDOOR AREA - EXAMPLE 2

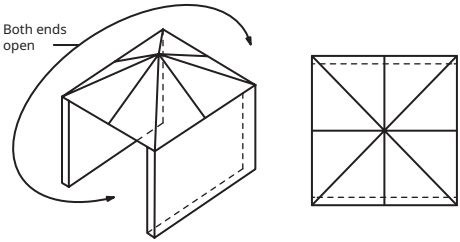


FIGURE F3 OUTDOOR AREA - EXAMPLE 3

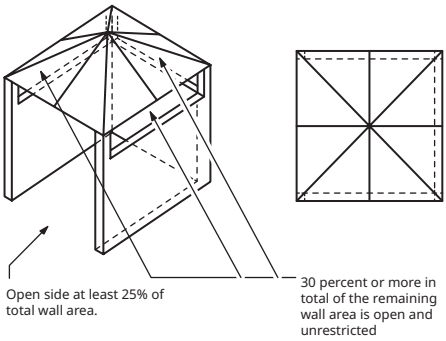


FIGURE F4 OUTDOOR AREA - EXAMPLE 4

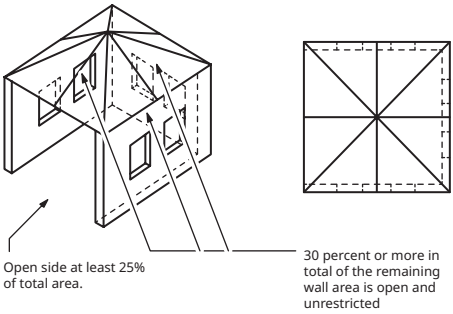


FIGURE F5 OUTDOOR AREA - EXAMPLE 5

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with one of the following:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. Within a partial enclosure that includes an overhead cover and no more than two walls.

Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply—

(i) at least 25% of the total wall area is completely open; and

(ii) at least 30% of the remaining wall area is open and unrestricted.

In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

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